



# Best Management Practices *for*

## Managing Fats, Oil and Grease (FOG) at Your Food Service Facility

### What is FOG?

Fats, oils and grease (FOG) are by-products that require constant management in the food service industry. Proper handling of FOG can protect your business from health code violations and expensive plumbing problems.

### Enforcement of FOG BMPs

The Napa Sanitation District's (NSD) Sewer Use Ordinance, as amended, states in Section 704.01 that in lieu of a wastewater discharge permit, the District may develop BMPs that serve as an enforceable control mechanism for prohibited wastes. The BMPs listed here are required actions that will be assessed when an NSD inspector visits your facility.

By following these BMPs, you should be able to reduce FOG-related wastewater collection system back-ups and associated costs, and pass inspections by the NSD Inspector.

### Inspections by Napa Sanitation District

Restaurants and other food service facilities are inspected regularly by an NSD Inspector to ensure compliance with the District's ordinance and to prevent sewer problems. When the inspector visits, he/she will review your grease trap/interceptor cleaning records, and manifests from your grease hauler if you use one. The inspector will measure the accumulation of fats and solids in your grease trap/interceptor (see maintenance guidelines below) and will also verify the sewer connections to your grease removal device. An inspection form is attached to these BMPs to give you an outline of the information gathered at an inspection. The District has the right at any time to pull a sample to check for compliance with the local limits<sup>1</sup> in the Sewer Use Ordinance.

### Questions?

If you have any questions, please contact the Napa Sanitation District Inspectors by calling 707-258-6000. These BMPs and the Sewer Use Ordinance are also available on our website at [www.NapaSanitationDistrict.com](http://www.NapaSanitationDistrict.com).

<sup>1</sup>Local limits are technically based, defensible numerical limits imposed on industrial users by the District. The local limits are set for toxic pollutants that can interfere with the treatment process or pass through the treatment process without being removed. Local limits can be found in the District's Sewer Use Ordinance online at [www.NapaSanitationDistrict.com](http://www.NapaSanitationDistrict.com).

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NAPA SANITATION DISTRICT  
Best Management Practices for Managing FOG

The following Best Management Practices are **REQUIRED**:

**These BMPs will be enforced through regular inspections by NSD Inspectors.**

### Practices

- Do not use emulsifiers or solvents other than typical dishwashing detergents. These products break down the grease, carrying it down the pipe and causing a problem downstream in the sewer system.
- Put baskets/strainers in sink drains to catch food scraps, and empty them into the trash.
- Collect and properly dispose of used cooking oil. This oil can be collected by your regular grease hauler (see following pages for additional details), taken to the Napa Recycling Center, or collected by a company that can recycle the oil into biodiesel.
  - ◇ Used cooking oil can be taken to the Devlin Road Reuse & Recycle Center and the Hazardous Waste Facility. Check for operating hours at <http://www.naparecycling.com/cookingoil>. Cooking oil drop off is free.
  - ◇ Biofuel companies collect used cooking oil from restaurants throughout Napa County. Check the CalFOG website for a list of local grease haulers at <http://www.calfog.org/Hauler.html>.
- Liquid oil is NOT allowed to be disposed of in the trash, even in a sealed container.
- Solid grease or food scraps can be disposed of in the regular trash, but should be wrapped

### Grease Traps & Interceptors (See following sections for additional details.)

- Ensure the grease trap is easily accessible for maintenance and inspection.
- **25% Rule:** Check grease trap/interceptor solids depth routinely. The combined thickness of floating grease and the bottom solids shall not be more than 25% of the depth measured from the bottom of the interceptor to the top of the floating grease. Regular cleaning of the grease trap/interceptor can help you meet the 25% rule.
- Keep records of proper maintenance on-site for a minimum of two years. The waste hauler is required to identify the disposal facility in the document they provide to you to record the cleaning.
- Your facility is legally responsible for the disposal of the grease even after it leaves your facility. Make sure you use a reputable, licensed grease hauler!

### Grease Interceptors

- Due to the size of grease interceptors, they must be cleaned by a licensed grease hauler that is permitted by Napa County Environmental Management to ensure proper operation.
- Grease can be hauled to Napa Sanitation District's grease receiving station at the Soscol Water recycling Facility, 1515 Soscol Ferry Road in Napa. Having your grease hauler use this nearby facility leads to fewer vehicle miles traveled and may even cost you less.

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**Grease Traps**

- Do not connect a dishwasher to a grease trap. Hot water will liquefy the grease and carry it through the trap and into the sewer system.
- Do not discharge waste from a food waste disposal unit to a grease trap.
- Do not make alterations or changes that interfere with normal grease trap functions and operations.
- Cleaning may be performed by your staff or by a grease hauler that is permitted by Napa County Environmental Management. Using a County permitted grease hauler is the most reliable and preferred option.
- Inspect your grease trap regularly to determine that all operational parts inside the trap are in good condition and installed properly. You are responsible for adequate maintenance and repair of your grease trap to ensure the trap will operate as designated at all times. Call the District at (707) 258-6000 for an inspection if you are unsure if the trap is operational
- The direct addition of any enzymes, chemicals, and bacteria treatment to a grease trap is prohibited.

**The following Best Management Practices are RECOMMENDED:**

**Staff Education**

- Train all staff on the FOG BMPs listed below.
- Hang posters in staff break areas to remind them of FOG BMPs. Posters are available from Napa Sanitation District.
- Post “No Grease” signs above sinks and on the front of dishwashers.

**Practices**

Dry wipe pots, pans and kitchen equipment before cleaning.

Use absorbent paper under fryer baskets.

Use absorbents such as paper towels or cat litter to pick up oil and grease spills before mopping.